

FIRST COURSE

please select one

GAZPACHO

local vine-ripened tomatoes, crispy cucumber, vibrant bell peppers and sweet candy onions

WATERMELON TOMATO SALAD

fresh arugula, mixed greens, creamy feta cheese, basil, tangy citrus vinaigrette

LITTLE GEM CAESAR SALAD

crisp romaine, classic caesar dressing, crunchy croutons, grana padano cheese

add: GRILLED SHRIMP* +5

VEGETABLE TEMPURA

chef's selection of local vegetables, tempura battered, served with chili ponzu sauce

LAMB MEATBALLS

moroccan spiced meatballs, rich tomato sauce, creamy tzatziki sauce

FRIED CALAMARI* +4

with sauteed peppers & tomatoes, marinara sauce or roasted garlic aleppo pepper aioli for dipping

STEAK SATAY* +5

spicy peanut sauce, mango peanut garnish

SECOND COURSE

please select one

BLACKENED SALMON FILET

vibrant summer succotash, creamy corn-poblano pepper puree

6 oz. CHOPHOUSE BURGER

seven hills farm (VA) dry aged black angus beef burger, bacon jam, cheddar cheese, pickles, brioche bun, house made crunchy potato chips

SPICY BUTTERMILK FRIED CHICKEN SANDWICH

house made pickles, grainy mustard potato salad, pickled yellow and green beans, ranch dressing

OYSTER MUSHROOM, CORN & LEEK RAVIOLI

housemade ravioli, garlic scape pesto

STEAK SALAD* +5

grilled butchers cut, grilled peppers & summer squash, pickled red onions, cherry tomatoes, blue cheese crumbles, buttermilk ranch dressing

LOBSTER ROLL* +8

diced celery & red onion, house trinity sauce, chives, served with housemade old bay potato chips

CRAB CAKE SANDWICH* +8

lettuce, tomato, onion, brioche bun, tartar sauce, french fries

FILET MIGNON* +25

sauteed broccolini and oyster mushrooms, pan-seared crawfish with a rich grainy mustard cream sauce

THIRD COURSE

please select one

PEACH CRUMBLE

house vanilla bean ice cream, blackberry coulis

TRES LECHES CAKE

CHOCOLATE MOUSSE

whipped cream, raspberry garnish

J. HOLLINGER'S
WATERMAN'S CHOPHOUSE

SUMMER RESTAURANT WEEK LUNCH

Monday, August 18 – Saturday, August 23

RAW BAR

a la carte + not included in prix-fixe

OYSTERS

daily selection of oysters
smoked cocktail sauce, mignonette, lemon
half dozen **18** /dozen **33**

LITTLENECK CLAMS

smoked cocktail sauce, mignonette, lemon
half dozen **9** /dozen **16**

CEVICHE 15

guacamole, plantain chips

JUMBO SHRIMP COCKTAIL 15

smoked cocktail sauce, lemon

CRUDO 12

daily chilled selection

HALF-CHILLED LOBSTER MP

horseradish crème, smoked cocktail sauce

BOATMAN'S PLATTER 58

oysters (6), chilled jumbo shrimp (6),
half lobster, ceviche, horseradish crème,
smoked cocktail sauce, mignonette, lemon

WATERMAN'S TOWER 110

oysters (12), chilled jumbo shrimp (10),
whole lobster, ceviche, horseradish crème,
smoked cocktail sauce, mignonette, lemon

SIDES

MAC AND CHEESE* +9

BAKED POTATO* +8

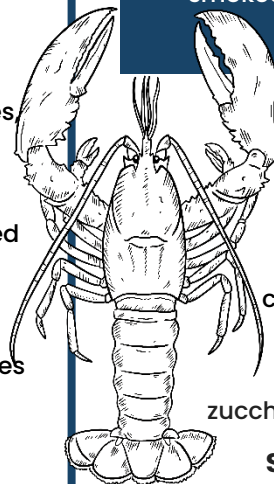
crème fraiche, gruyère cheese,
bacon, scallions

RATATOUILLE* +7

zucchini, eggplant, peppers & tomatoes

SEASONAL VEGETABLES* +8

FRENCH FRIES* +7



THREE-COURSE PRIX-FIXE

starting at **\$25**** per person

*Upcharges will be added to the starting price of \$25.

Tax and **Gratuity are not included.

Menu is subject to change based on seasonality and availability.

We are happy to accept up to three credit cards per table.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.